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United States Department of Agriculture

# Poultry Science and Fur-Bearing Animals

October 1985

Vol. 1, No 5

Introduction

This issue of the newsletter contains the <u>Federal Register</u> updates, plus opportunities and issues, reminders, and miscellaneous information.

Administrative Opportunities

1) University of Florida, Chairperson-Department of Poultry Science, position announcement #916270-reissue. Qualifications are: an earned Doctorate in Poultry Science or a closely related field; demonstrated leadership ability; effective communicator; essential to have the interest and ability to promote the poultry industry and university; ability and interest in fiscal and personnel management and other administrative duties. Salary: commensurate with qualifications and experience. Beadlines are: letter of application and names and addresses of five references by October 15, 1985; a resume and transcripts of terminal degrees must be received by November 1, 1985. Nominatiors are being accepted. For more information, contact:

Dr. Carroll R. Douglas, Chairman Search and Screen Committee Department of Poultry Science (IFAS) University of Florida Gainesville, FL 32611 PHONE: 904/392-1931

2) The Great Plains Agricultural Council has an opening for an Agricultive Director. For details of the announcement or to send a copy of your resume, contact:

James Welsh, Chairman GPAC Executive Committee 202 Linfield Hall Montana State University Bozeman, MT 59717-0002

Location is with a member institution and negotiable with candidate.

Source: Extension Service Update--Current Developments; August 30, 1985.



## Opportunities (Continued)

3) There is a District Program Leader, Agriculture position open in Minnesota. This position will be responsible for 22 county and 4 area offices in the northwest district. Requirements: M.S. required; 5 years experience developing and/or managing agriculture or educational programs. Salary: commensurate with experience and professional qualifications. Deadline: November 8, 1985. Announcement #AE 167. For more information, contact:

Extension Personnel 260 Coffey Hall University of Minnesota St. Paul, MN 55108

#### Success Stories

- 1) The Extension Poultry Department at the University of California uses a telephone recording/message system when personnel are out of the office. This interest in assisting the poultry producer or consumer undoubtedly gives the caller a very positive image of the poultry department. Also, the Extension personnel do not miss important or emergency calls, which again strengthens the bond between the industry and Extension Servide.
- 2) The University of Georgia Extension Poultry Science Department publishes a yearly listing of their activities, publications, services, and special programs. They also include economic summaries, grain consumption by species, a State and industry directory, and other information. The Red Book (the school colors are red and black) is used extensively as an educational device for various visitors and others. The Red Book answers many questions regarding the importance of the poultry industry in Georgia and how the industry is assisted by the University of Georgia Extension Poultry Science Department.

## Additions to the Directory

1) Bill Wigle
Animal Disease Diagnostic Lab
Purdue University
West Lafayette, IN 47907
PHONE: 317/494-6608

Bill is the new poultry diagnostician, and spends about 20% of his time in Extension.



#### Additions to the Directory (Continued)

2) Phillip Clauer
Extension Poultry Specialist—Youth
Department of Poultry Science
Virginia Polytechnic Institute and State University
Blacksburg, VA 24061
Phane: 703/961-6124

Phil is a poultry youth specialist, instructor. He has a B.S. in Poultry Science and a M.S. in Extension education, both from Wisconsin.

#### Reminder

1) October 15-16, National Meeting on Poultry Health and Condemnations, Carousel Hotel, Ocean City, MD. For more information, contact:

Delmarva Poultry Industry, Inc. Route 2, Box 47 Georgetown, DE 19947

2) November 4-7, Southern Region Extension Specialists Workshop, Gatlinburg, TN. As someone suggested, we may be able to assist specialists in other departments in becoming more aware of poultry needs, and develop their interest in working with poultry, if they are able to attend this meeting. This cooperation would be beneficial to the industry and to the various specialists.



Stephen F. Sundlof, D.V.M., Ph.D., University of Florida, has completed a Food Animal Drug Compendium. The compendium is a product of a USDA-sponsored Residue avoidance Program (RAP) project. More than 600 pages of information on all drugs approved for use in dairy cattle, beef cattle, swine and chickens are included. The four volumes, one for each species, have two color-coded indexes and complete tables of contents. The information is the most accurate and up to date of its kind.

At the request of ES-USDA, copies of the compendium are being distributed to: 1) the Veterinary Extension Staff (one copy of each volume per State), 2) the appropriate dairy, livestock, or poultry Extension staff (one copy of each volume per State), and 3) selected government and industry individuals with major interest in residue avoidance. The limited number of copies will be completely exhausted; but if interest warrants, more copies may be reprinted and sold. For more information, contact:

Dr. Stephen F. Sundlof Box J-137, JHMHC University of Florida Gainesville, FL 32610-0137



Mink and Fox Information The National Board of Fur Farm Organizations sent a list of publications available through their office. The Board was founded in 1945 and is made up of 43 mink and fox organizations. To obtain their publication list, write to them at the following:

Suite 120 450 N. Sunny Slope Road Brookfield, WI 53005 PHONE: 414/786-4242

**Enclosures** 

Administration has recently published a leaflet which outlines their responsibilities. For more information or additional copies of the leaflet, contact:

Mr. Al Sylvester USDA-Packers and Stockyards Administration Room 3044-South Building Washington, D.C. 20250 PHONE: 202/382-9528

2) The Residue Avoidance Program Fact Sheet, Reading and Following Label Instructions to Avoid Residues is available from Iowa State University. The price varies with the volume of the purchase. Camera-ready RAP materials are also available at no cost, except for those containing pictures. For camera-ready materials, the ISU logo may be changed, but they request the RAP logo and author NOT be changed. For more information, contact:

Dr. James McKean 2270 Veterinary Medicine Iowa State University Ames, IA 50011 PHONE: 515/294-8790

## From the Federal Register

1) <u>Halofuginone Hydrobromide</u>: The Food and Drug Administration (FDA) has approved a New Animal Drug Application (NADA) filed by American Hoechst Corp. The NADA provides for use of halofuginone Hydrobromide for the prevention of coccidiosis in broiler chickens. The animal drug regulations are also amended to establish a tolerance and safe concentrations for halofuginone in edible chicken tissues. The drug is in the <u>Sternol Premix</u>, which is used to prevent Eimeria tenella, E. necatrix, E. Acervulina, E. brunetti, E. mivati, and E. maxima. A summary of safety and effectiveness data and information



From the Federal Register (Continued) supporting this application may be seen in the Dockets Management Branch (HFA-305), FDA, Room 4-62, 5600 Fishers Lane, Rockville, MD 20857, from 9:00 a.m. - 4:00 p.m., Monday through Friday. Effective date: August 21, 1985. For more information, contact:

Adriano Gabuten
Center for Veterinary Medicine (HFV-135)
Food and Drug Administration
5600 Fishers Lane
Rockville, MD 20857
PHONE: 301/443-4913

Source: Federal Register, Vol. 50, #162; Wednesday, August 21, 1985; page 33718.

2) The USDA-Food Safety and Inspection Service (FSIS), has advertised a notice of intent to initiate a proposed rulemaking, regarding requirements of partially defatted meat products, and have requested comments on these proposed changes. These products have been used as ingredients in various processed meat food products for many years. The widespread and expanded use of these products has resulted in conditions that may suggest a need to alter the current policy.

Comments must be submitted in duplicate, refer to Docket No. 83-028N, must be received on or before November 1, 1985, and be addressed to:

Regulations and Policy Office

ATTN: Annie Johnson

FSIS-USDA

Room 3803, South Agriculture Building Washington, D.C. 20250

All comments will be available for inspection at this office Monday through Friday between 9:00 a.m. - 4:00 p.m.

The FSIS intends to propose compositional and processing requirements for various low temperature rendered meat food products. They base the need for these changes on considerations of regulatory compliance, nutritional value of the products, processing safety, and product labeling. The notice describes these considerations as well as processing and labeling options. There is concern about the amount and quality of these products in processed meats, the possible inferior nutrient content of these products, and the possibility of bacterial contamination due to the 120° F processing temperature of partially defatted products. Interested persons should obtain further information from:



From the Federal Register (Continued)

Ms. Margaret Glavin, Director Standards and Labeling Division Meat and Poultry Inspection Technical Services USDA-FSIS Room 3168-South Agriculture Building Washington, D.C. 20250 PHONE: 202/447-6042

Source: Federal Register, Vol. 50, #164; Friday, August 23, 1985; pp. 34157-34159.

3) In a final rule, effective August 27, 1985, the FDA has approved a supplemental New Animal Drug Application (NADA) filed by American Hoechst Corp. This change provides for the safe and effective use of bambermycins at 1 to 2g/ton of complete broiler feed in combination with momensin and roxarsone. For more information, contact:

Lonnie W. Luther
Center for Veterinary Medicine (HFV-128)
Food and Drug Administration
5600 Fishers Lane
Rockville, MD 20857
PHONE: 301/443-4317

Source: Federal Register, Vol. 50, #166; Tuesday, August 27, 1985; pp. 34678-34679.

Federal Register Proposed Change The Food and Drug Administration (FDA) is proposing to amend the standard of identity for dried egg whites to 1) provide for the optional reduction of lysozyme (75% removed) and avidin (90% removed) content and 2) to specify maximum levels of not more than 0.8% lysozyme and not more than 0.005% avidin, calculated on a dry basis. These alterations of the egg white would be accomplished by the use of ion exchange procedures, and would not otherwise substantially change the content of the product. The action is based on a petition filed on behalf of two food ingredient processors.

The deadline for written comments is October 28, 1985. Comments should be sent to:

Dockets Management Branch (HFA-305) Food and Drug Administration Room 4-62 5600 Fishers Lane Rockville, MD 20857



Federal Register Proposed Change (Continued) For more information, contact:

F. Leo Kauffman

Center for Food Safety and Applied Nutrition (HFF-214)

Food and Drug Administration

200 C Street, S.W.

Washington, D.C. 20204

PHONE: 202/485-0107

Source: Federal Register, Vol. 50, #166; Tuesday,

August 27, 1985; pp. 34721-34722.

2) The Food Safety and Inspection Service (FSIS) has announced a final rule which amends Federal poultry inspection regulations. The change establishes a voluntary and alternate method of post-mortem inspection for turkeys, the New Turkey Inspection (NTI) System. The NTI requires two inspectors per eviscerating line with the establishment being responsible for necessary trimming, and for operating a quality control program designed to assure high product quality. The purpose of the rule is to maintain product quality and to increase the efficiency of the inspection service and the processing plant. Effective date: Education 1985. For further information, contact:

Dr. Douglas L. Berndt, Acting Director
Slaughter Inspection Standards and Procedures DivisionMeat and Poultry Inspection Technical Services
USDA-Food Safety and Inspection Service
Washington, D.C. 20250

PHONE: 202/447-3219

<u>Source: Federal Register</u>, Vol. 50, #179; Monday, September 16, 1985; pp. 37508-37514.

Feed Composition
Data Bank

The National Agricultural Library at Beltsville, MD, will house the Feed Composition Data Bank (FCDB) of the International Feedstuffs Institute by September 1985. The data bank was formerly at Utah State University. Those in the feedstuffs community wishing to provide advice on quality and type of products generated by the data base should contact:

National Agricultural Library

5th Floor

U.S. Department of Agriculture

Beltsville, MD 20705

PHONE: 301/344-3813

<u>Source</u>: Extension Service Update—Agricultural Programs, July-August 1985, Letter #4; Fred Woods, Acting Deputy Administrator, Agriculture.



Ag in the Classroom

Dr. Orville G. Bentley, Assistant Secretary for Science and Education, recently name <u>Shirley Traxlar</u> as Director of Ag in the Classroom. This program continues to encourage agriculture literacy by improving and increasing what young people (K-12) understand about the importance of agriculture to our society. <u>Source</u>: Extension Service Update—Current Developments, August 16, 1985.

Last Chance!

Paul Bonell, Program Analyst for Agricultural Programs, ES-USDA, noticed some poultry books in an area for materials headed for the trash. These books were the last four boxes of <u>Avian Anatomy</u>, Integument, Parts I and II. There are about 40 copies of each left. If you want a set or know of someone else who would appreciate a set, write or call; and we will send them.

RICHARD D. REYNNELLS

Program Leader, Poultry Science

**Enclosures** 

